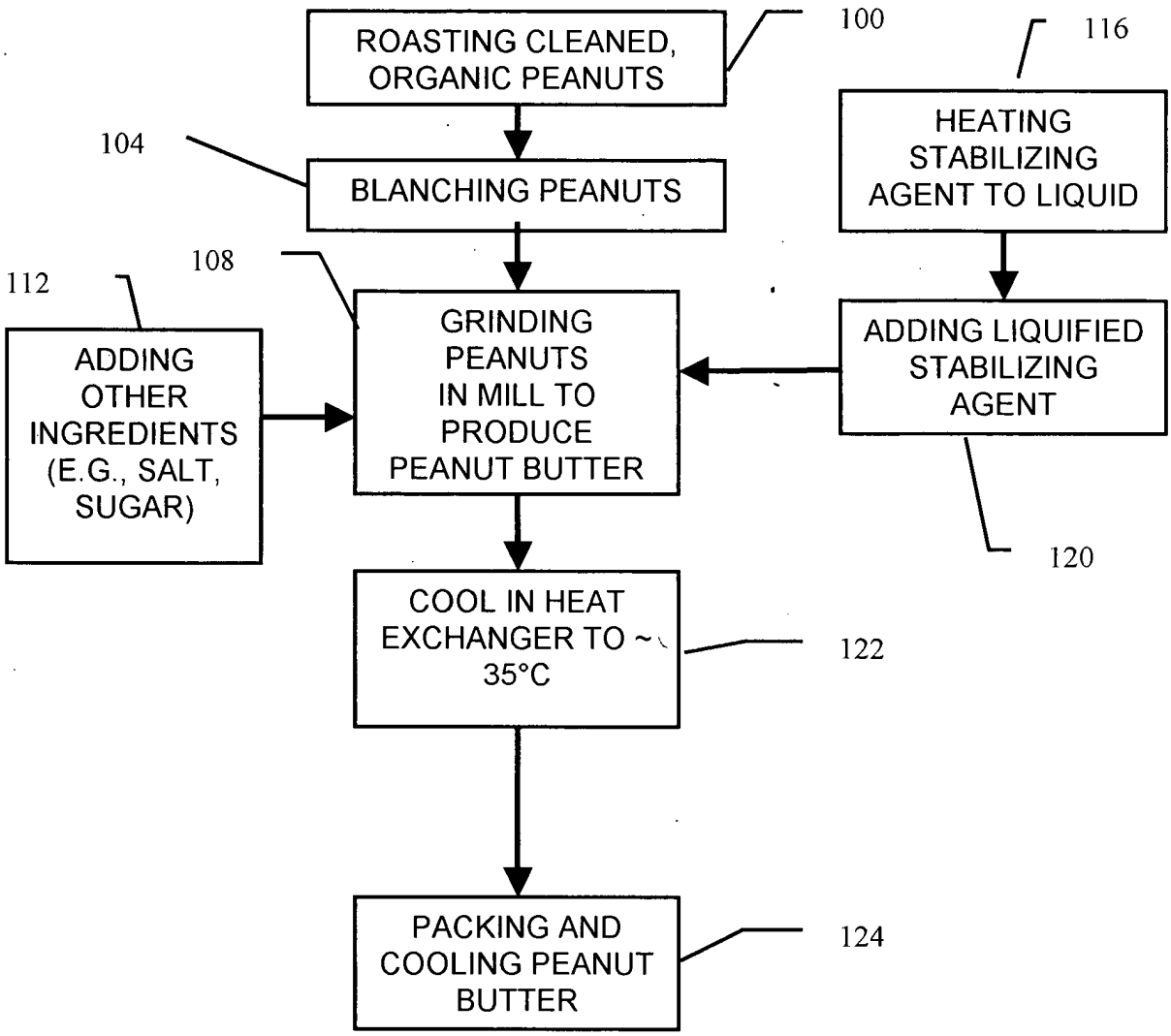
ROASTING CLEANED, ORGANIC PEANUTS
100
116
HEATING STABILIZING AGENT TO LIQUID
104
BLANCHING PEANUTS
108
112
ADDING OTHER INGREDIENTS (E.G., SALT, SUGAR)
GRINDING PEANUTS IN MILL TO PRODUCE PEANUT BUTTER
ADDING LIQUIFIED STABILIZING AGENT
120
COOL IN HEAT EXCHANGER TO ~ 35°C
122
PACKING AND COOLING PEANUT BUTTER
124

FIG. 1